POINTE 49°

STARTERS & SHARING

CHEESE & CHARCUTERIE BOARD — 25
Five cheeses, cured meats, seasonal fruit, chutney, honey and toasted baguette.
Suggested Pairing: Pinot Gris or Merlot

CHICKEN FINGERS & FRIES — 18
Three crispy chicken tenders with fries and choice of dipping sauce.
Add gravy +3

WHIPPED FETA & WARM PITA — 17
Whipped feta with olive oil, herbs, cucumber, olives and warm pita.

CHICKEN WINGS — 18
Buffalo, honey garlic, sweet Thai chili or salt & pepper. Served with ranch.
Suggested Pairing: Draft Beer

GARLIC PARMESAN FLATBREAD — 12
Warm flatbread with garlic butter, melted cheese and parmesan.

SOUP OF THE DAY — 6
Ask your server for today's selection.

SALADS

CLASSIC CAESAR — 16
Romaine, parmesan, croutons and Caesar dressing.

MIXED GREENS SALAD — 15
Mixed greens and seasonal vegetables. Ranch, balsamic or creamy Dijon.

ROASTED BEET & GOAT CHEESE — 17
Mixed greens, roasted beets, creamy goat cheese, toasted walnuts and vinaigrette.

12" STONE-BAKED PIZZAS

CLASSIC CHEESE — 19
Tomato sauce and mozzarella.

PEPPERONI — 22
Tomato sauce, mozzarella and pepperoni.

CAPRESE — 23
Tomato, mozzarella, basil and balsamic glaze.

HAWAIIAN — 24
Tomato sauce, mozzarella, ham and pineapple.

POINTE 49°

MAINS

CLASSIC BURGER — 21
House-made 6 oz beef patty, lettuce, tomato, onion, burger sauce and fries.
Add cheddar +2 | Add bacon +2 | Add gravy +3

CRISPY CHICKEN BURGER — 23
House-breaded chicken breast, lettuce, tomato and garlic aioli on a toasted bun, with fries.
Add cheddar +2 | Add bacon +2 | Add gravy +3

HOUSE-BATTERED FISH & CHIPS — 22
House-battered blue cod, crispy fries, tartar sauce and lemon.
Add gravy +3
Suggested Pairing: Pinot Gris

FETTUCCINE ALFREDO — 21
Fettuccine in creamy parmesan sauce.
Add chicken +7 | Add prawns +8

CHICKEN SCHNITZEL — 25
House-breaded chicken breast with mushroom gravy, garlic mashed potatoes and roasted vegetables.

LEMON HERB SALMON — 29
Lemon-herb salmon with roasted vegetables and potatoes.
Suggested Pairing: Chardonnay

COTTAGE PIE — 22
Seasoned beef and vegetables beneath golden mashed potatoes.

STEAK SANDWICH — 34
8 oz top sirloin, toasted garlic ciabatta, sautéed onions, mushrooms, garlic aioli and fries.
Add gravy +3

8 OZ SIRLOIN STEAK DINNER — 45
Mashed potatoes, roasted vegetables; choice of Caesar or house salad.
Suggested Pairing: Cabernet Sauvignon

DESSERTS

WARM APPLE CRUMBLE — 9
Warm spiced apples with a golden crumble topping.

NEW YORK CHEESECAKE — 9
Classic rich and creamy cheesecake with mixed berry compote.

STICKY TOFFEE PUDDING — 10
Warm sticky toffee pudding with toffee sauce.

Please inform your server of any allergies or dietary requirements.